



BUFFET STYLE DINNER

"The Italian"
\$25 PER PERSON
plus tax & gratuity

APPETIZER
BRUSCHETTA

diced tomato, olives & fresh basil tossed in EVOO and Parmesan served with toast points

SALAD
CAESAR

romaine tossed in caesar dressing with garlic croutons and shredded parmesan

ENTREE
PASTA

(choice of one)

BAKED ZITI

tossed in ricotta and marinara topped with mozzarella and parmesan

PENNE ala VODKA

tossed in our vodka sauce with spinach

CHICKEN
(choice of one)

CHICKEN PARMESAN

topped with marinara and mozzarella

CHICKEN MARSALA

julienne chicken sauteed in a delicate marsala sauce with mushrooms

CHICKEN LIMONE

julienne chicken sauteed in a lemon white wine sauce with capers and mozzarella

DESSERT

MINI CANNOLI

coffee, ice tea and soda included

"The Greek"
\$30 PER PERSON
plus tax & gratuity

APPETIZER

MINI SPANAKOPITA

crispy phyllo triangles stuffed with spinach, fresh herbs and feta

SALAD

GREEK VILLAGE SALAD

tomato, cucumber, kalamata olives, red onion, feta, EVOO and fresh herbs

ENTREE

PASTITSIO

layers of seasoned beef, pasta and bechamel... simply delicious!

GREEK STYLE CHICKEN

chicken breast baked in EVOO, fresh herbs and lemon

ROASTED POTATOES

potato wedges baked with fresh herbs, olive oil and lemon

MIXED VEGETABLES

julienne zucchini, squash and carrots sauteed in olive oil and garlic

DESSERT

BAKLAVA

crispy phyllo stuffed with homemade greek syrup with walnuts

coffee, iced tea and soda included

"Something to talk about"
\$45 PER PERSON
plus tax & gratuity

APPETIZER

MOZZARELLA CAPRESE

sliced tomato and fresh mozzarella topped with fresh basil, balsamic and EVOO

CRAB DIP

topped with monterey jack and cheddar cheese, served with carrots and celery

SALAD

HOUSE GARDEN

iceberg and field greens with tomato, cucumber, green pepper and our house made creamy dill dressing

ENTREE

CRAB CAKE

our WORLD FAMOUS colossal crab cake, broiled, served with lemon

GREEK STYLE LAMB CHOPS

prepared with fresh lemon, herbs and EVOO

ROASTED POTATOES

potato wedges baked with fresh herbs, olive oil and lemon

MIXED VEGETABLES

julienne zucchini, squash and carrots sauteed in olive oil and garlic

DESSERT

NY STYLE CHEESECAKE

MINI CANNOLI

coffee, iced tea and soda included

NAME

EVENT DATE

PHONE NUMBER

EMAIL ADDRESS

DEPOSIT

BAR PACKAGES

Price applies to all guests 21 years or older for three-hour time frame

BEER & WINE | \$12.95 PP

House wine, domestic & import beers

BEER, WINE & SPIRITS | \$18.95 PP

House wine, domestic & import beer and premium spirits

CASH BAR

BAR BY CONSUMPTION

FAQs

CAN WE BRING A CAKE?

Yes! Great way to personalize celebrations

CHILDREN UNDER 12

Children under 12 are welcome to order off of our kids menu

IS A DEPOSIT REQUIRED?

We require a \$100 deposit to secure space, date and time. Deposit is non-refundable for cancellation, but is deducted from the total check the day of event

PRIVATE SPACE

THE PARKTON ROOM

Back dining room with seating up to 70 ppl

THE PATIO

Our outdoor, covered and heated patio with seating up to 70 ppl

THE LOUNGE

Reservable bar space perfect for happy hours/casual events for seating up to 40 ppl

NOTES:





SERVED DINNER

PACKAGE 1
\$25 PER PERSON
plus tax & gratuity

PACKAGE 2
\$30 PER PERSON
plus tax & gratuity

PACKAGE 3
\$40 PER PERSON
plus tax & gratuity

APPETIZER

BRUSCHETTA

diced tomato, olives, basil, garlic crostini, shredded parmesan

ENTRÉE

HOUSE GARDEN SALAD

iceberg, tomato, cucumber, green pepper, creamy dill

PENNE VODKA

house made vodka sauce, spinach, penne

CRAB CAKE

our world-famous crab cake, mashed potatoes, mixed vegetables

DESSERT

ASSORTED COOKIE & BROWNIE TRAY

APPETIZER

MOZZARELLA CAPRESE

vine ripened tomato, fresh mozzarella, fresh basil, olive oil, balsamic

FRIED CALAMARI

served with marinara, lemon

ENTRÉE

CAESAR SALAD

crisp romaine, garlic croutons, shredded parmesan

CHICKEN LIMONE

white wine lemon sauce, capers, fresh mozzarella

LASAGNA

seasoned beef, ricotta, mozzarella, fontina, parmesan

CRAB CAKE

our world-famous crab cake, mashed potatoes, mixed vegetables

DESSERT

MINI CANNOLI

APPETIZER

CRAB DIP

served with grilled pita, celery and carrots

MINI SPANAKOPITA

crispy phyllo, feta, spinach, fresh herbs

ENTRÉE

CAESAR SALAD

crisp romaine, garlic croutons, shredded parmesan

CHICKEN SALTIMBOCCA

white wine sage sauce, topped with prosciutto and mozzarella

PENNE BOLOGNESE

traditional meat sauce with peas

CRAB CAKE

our world-famous crab cake, mashed potatoes, mixed vegetables

DESSERT

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